

caplin is inexhaustible. I am quite sure that the habit of taking large quantities for manure from the spawning beaches, has, in some cases, chased away the fish, for instinct is so strong in all fishes, that if impeded in the operation of spawning they generally seek other localities. Indeed, I never could believe that the use of this delicious fish for manure is legitimate. If they were merely pickled and dried, a simple operation which could be performed by children, they would be worth at least a dollar a barrel, and a million of barrels would find a market, if introduced into fish-eating countries, and not sensibly lessen the quantity which every summer swarms in every bay and creek of the Island and Labrador. I have no doubt but that hereafter they will be preserved in various ways and in extraordinary quantities; but at present, coming as they do in the height of the fishing season, we have no hands to cure them at that busy time. A great mine of wealth we possess, and which is only partially worked or turned to account, is the herring fishery. In no part of the world is the herring finer, or, I believe, so abundant, and all it requires is to be properly cured. The Dutch became a great nation, it is said, principally by the herring fishery, and Amsterdam, they say, is built on a foundation of herring bones. Even at present, the Dutch herrings, though caught on the same ground as the English or Scotch, bear a higher price than any other in the world, and are eaten raw as a relish in Holland and Germany. The first barrel of new herring that is taken, is forwarded to the king at the Hague. It is carried in procession with banners and military music—the day is one of public rejoicing, and a few of the new herrings are sent as presents to the nobles of